

Pineapple Cheese Ball

INGREDIENTS

2 (8 oz.) packages cream cheese, room temperature

1 (8 oz.) can crushed pineapple, drained

1 cup pecans, roughly chopped

1/2 green bell pepper, seeds moved, minced

1/4 cup green onions, minced

1 teaspoon seasoning salt, or to taste

1 teaspoon garlic powder

Freshly ground pepper, to taste

Crackers, for servin

PREPARATION

1. Combine softened cream cheese with pineapple, bell pepper and green onions in a large bowl or mixer, and season with salt, garlic powder and pepper. Mix together until everything is fully incorporated.
2. Place 1-2 large pieces of plastic wrap in a medium-sized bowl and turn cheese mixture out into bowl. Wrap plastic wrap around cheese, forming it into a ball, then refrigerate for 1-2 hours, or until set.
3. Once set, place chopped pecans on a plate and unwrap cheese ball. Roll cheese in pecans until outside is thoroughly coated.
4. Serve with assorted crackers and enjoy!